

GREEN'S SPONGE MIXTURE

**Twelve
Quick
Puddings**

**LIGHT, DIGESTIBLE
——— AND ———
VERY NUTRITIOUS.**

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H. J. GREEN & Co., Ltd.

BRIGHTON.

THE QUESTION OFTEN ARISES_____

“What Pudding shall we have to-day?”

AND IT IS SOMETIMES
RATHER DIFFICULT TO DECIDE !

**¶ Why do people eat Cakes and Puddings ?
Because of their Food Value, and because
they like them !**

In the Puddings here described, there is real Food Value, and a small proportion represents more nourishment than a quantity of cheap “make-ups,” often devoid of the best ingredients—fresh Eggs, pure Butter, etc., etc.

Thus the smaller quantity provides the greater benefit, is more economical and better for the digestive organs.

An Unsolicited TESTIMONIAL, dated June 15th, 1931.

“ I am a regular user of Green's Sponge Mixture.

This is a large establishment, about sixty people being the average number daily cooked for, and I find the Royal Pudding is a very favourite dish and acceptable even to the most fastidious appetite.

I may add that I use this Mixture a great deal in Cakes and Puddings and always with the most satisfactory results.”

Write to—**H. J. GREEN & CO. Ltd., BRIGHTON,**
Manufacturers of Green's Sponge Mixture, “Newstyle” Jellies,
Chocolate Mould, etc., etc.,

for a Recipe Booklet, giving further Recipes for use with
Green's Sponge Mixture.

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DIRECTIONS.

"BRYTONA" "QUICK" PUDDING.

1 1 packet of Green's Sponge Mixture, 2 Eggs, 2 ozs. of Butter (creamed), a good pinch of Salt.

Method.—Thoroughly whisk the Eggs, adding the Salt. Gradually add the Sponge Mixture, beating all to a smooth batter. Stir in the Creamed Butter, then spread the Mixture in a well-buttered, fair sized pie dish. Bake in a moderately hot oven for about 20 minutes.

Serve alone or with Stewed or Tinned Fruit. Any portion of this Pudding remaining, when cold will be found delicious as Cake, or served with Stewed or Tinned Fruits.

SICILY "QUICK" PUDDING.

2 1 packet of Green's Sponge Mixture (Lemon or Plain), 2 Eggs, 2 ozs. of Butter (creamed), a good pinch of Salt, the grated Rind of 1 Lemon.

Method for making and baking as for Green's "Brytona" Pudding, the grated Lemon Rind to be mixed in with the Batter. Serve with Stewed or Tinned Fruits. Any portion of this Pudding remaining, when cold, will be found delicious as Cake, or served with Stewed or Tinned Fruits.

SEVILLE "QUICK" PUDDING.

3 1 packet of Green's Sponge Mixture (Orange Flavour or Plain), 2 Eggs, 2 ozs. of Butter (creamed), a good pinch of Salt, 1 tablespoonful of Marmalade.

Method.—Whisk together the Eggs adding the Salt. Gradually add the Sponge Mixture, beating to a smooth batter. Stir in the Creamed Butter and thoroughly mix in the Marmalade. Spread the Mixture in a well-buttered pie dish. Bake in a moderate oven for about 25 minutes. This is a most dignified Pudding and is well suited to refined tastes. Any portion remaining over, when cold, will be found exceedingly nice as Cake.

We ask every user of Green's Sponge Mixture to try this Pudding.

As a substitute for Marmalade, Apricot Jam may be beaten into the Batter. This is very nice indeed.

FRUIT "QUICK" PUDDING.

4

1 packet of Green's Sponge Mixture (Plain or Madeira Flavour), 2 Eggs, 2 ozs. of Butter (creamed), a good pinch of Salt 4 tablespoonsful of Stewed Fruit (Gooseberries, Raspberries, etc.).

Method.—Whisk together the Eggs adding the Salt. Gradually add the Sponge Mixture. Beat all to a smooth batter and add the Creamed Butter, and finally the Fruit, which should be cool. Mix all well together. Spread in a well-greased pie dish. Bake in a moderate oven for about 30 minutes. This will be found, when cold, very superior, and more digestible than Suet Pudding

ANOTHER FRUIT "QUICK" PUDDING.

5

1 packet of Green's Sponge Mixture, 2 Eggs, 2 ozs. of Butter (creamed), a good pinch of Salt, a small tin of Pears, Peaches, Apricots, or $\frac{1}{2}$ lb. of Raspberries, or $\frac{1}{2}$ lb. of Strawberries, or $\frac{1}{2}$ pt. of Gooseberries, or some Rhubarb previously stewed.

Method.—Thoroughly whisk together the Eggs adding the Salt. Gradually add the Sponge Mixture. Beat to a smooth Batter and stir in the Creamed Butter. Well grease a pie dish, put in the Fruit, placing it as evenly as possible. Spread the Sponge Batter over this and bake in a moderate oven for about 25 minutes. If Tinned Fruit is used, very little of the Syrup should be included.

BUTTER "QUICK" PUDDING.

6

1 packet of Green's Sponge Mixture, 2 Eggs, 3 ozs. of Butter (creamed), a good pinch of Salt.

Method.—Thoroughly whisk together the Eggs adding the Salt. Gradually add the Sponge Mixture. Beat to a smooth batter and thoroughly stir in the Creamed Butter. Spread in a well-buttered pie dish and bake in a moderately hot oven for about 20 minutes.

This is a perfect Pudding. Delicious served alone or with Stewed Fruit, or as Cake when cold, or with Stewed Fruit.

SULTANA OR CURRANT "QUICK" PUDDING

7 1 packet of Green's Sponge Mixture, 2 Eggs, 2 ozs. of Butter (creamed), a good pinch of Salt, 4 ozs. of Sultanas or Currants (these should be soaked overnight).

Method.—Thoroughly whisk together the Eggs adding the Salt. Gradually add the Sponge Mixture, beating to a smooth batter. Stir in the Creamed Butter. Well grease a pie dish and put in the Sultanas or Currants as evenly as possible. Spread the Mixture over and bake in a moderately hot oven for about 20 minutes.

"QUICK" SPONGE FRITTERS.

8 1 packet of Green's Sponge Mixture, 2 Eggs, 2 table-spoonsful of Milk, a good pinch of Salt, Lard for frying.

Method.—Thoroughly whisk together the Eggs adding a pinch of Salt. Gradually add the Sponge Mixture, beating to a smooth Batter. Add the Milk and again beat well. Have ready a frying pan in which the fat is boiling, using only sufficient to cover the bottom of the pan. Drop the Mixture in, a tablespoonful at a time, and fry gently. When one side is nicely browned, turn the Cake over to brown the other side. 18 to 20 of these Fritters can be made from this quantity, and Currants may be added to the Mixture if desired. Serve with Jam, Marmalade or Lemon Juice. This is a most pleasing Dish. The Fritters are delicious if served hot, and are much approved cold with Butter, Jam, Marmalade, or Honey.

RASPBERRY "QUICK" PUDDING.

9 1 packet of Green's Sponge Mixture (Raspberry Flavour or Plain), 2 Eggs, 2 ozs. of Butter (creamed), a good pinch. of Salt, 3 or 4 table-spoonsful of Raspberry Jam.

Method.—Thoroughly whisk together the Eggs adding the Salt. Gradually add the Sponge Mixture. Beat to a smooth Batter and mix in the Creamed Butter. Spread the Raspberry Jam in the bottom of a well-greased pie dish and then spread the Pudding Mixture over it. Bake in a moderately hot oven for about 20 minutes.

Any other kind of Jam or Marmalade may be used and each makes a pleasant change, and a much appreciated Pudding.

10

CHOCOLATE "QUICK" PUDDING.

1 packet of Green's Sponge Mixture (Chocolate Flavour), 2 Eggs, 2 ozs. of Butter (creamed), a good pinch of Salt.

Method.—Thoroughly whisk together the Eggs adding the Salt. Gradually add the Sponge Mixture. Beat to a smooth batter and mix in the Creamed Butter. Spread the mixture in a well-greased pie dish. Bake in a moderately hot oven for about 20 minutes.

If desired, 2 ozs. of Chopped Almonds may be added to the Mixture. Serve with Green's Custard Sauce.

11

TREACLE "QUICK" PUDDING.

1 packet of Green's Sponge Mixture, 2 Eggs, 2 ozs. of Butter (creamed), a good pinch of Salt, 3 or 4 table-spoonsful of Golden Syrup, 1 oz. of Breadcrumbs.

Method.—Thoroughly whisk together the Eggs adding the Salt. Gradually add the Sponge Mixture. Beat to a smooth batter and mix in the Creamed Butter. Spread in a well-greased pie dish and bake in a moderately hot oven for about 20 minutes. Now spread the Syrup over the Pudding, sprinkle the Breadcrumbs on the top and bake for a few more minutes.

12

ORANGE "QUICK" PUDDING.

1 packet of Green's Sponge Mixture (Orange Flavour or Plain), 2 Eggs, 2 ozs. of Butter (creamed), a good pinch of Salt, the grated Rind of 1 Orange, 1 tablespoonful of Orange Juice.

Method.—Thoroughly whisk the Eggs adding the Salt. Gradually add the Sponge Mixture, beating to a smooth batter. Add the Creamed Butter, the grated Orange Rind and the Orange Juice and beat all well together. Spread in a well-greased pie dish and bake in a moderately hot oven for about 20 minutes.

A Lady writes—

"I am glad to get your Recipes for the Quick Puddings. Often I wonder what to suggest, but these provide a wonderful choice. I have counted them up and I find that out of the Twelve suggested Puddings, I get a variety of nearly twenty."

THREE OTHER PUDDINGS—Old Favourites.

CHOCOLATE TRIFLE.—Make a Sponge Sandwich with Green's Sponge Mixture, and when cold, cut up. Take a packet of Green's Chocolate Blanc Mange Powder or Green's Chocolate Mould, and make according to directions, using $1\frac{1}{2}$ pints of milk. When this thick "Chocolate Custard" has cooled a little, pour on to the Sponge, sprinkle with Desiccated Cocoanut and serve cold.

SPONGE PUDDING.—**Method.**—Beat 2 ozs. of Butter to a cream, whisk well (in a separate basin) two Eggs, adding a good tablespoonful of Milk and a pinch of Salt. Add by degrees to the creamed Butter the contents of one packet of Sponge Mixture, using a little of the beaten Egg and Milk as the moisture is required, until all is used up, when beat well together. Grease a basin to hold about $1\frac{1}{2}$ pints, and put in the batter, cover over with buttered paper and put on immediately to steam or boil for about one hour, but if boiled see that the water is not allowed to get in. Serve with sweet sauce, jam, marmalade, or Green's Custard. The puddings may be made also without Butter, and these will be found very successful.

"ROYAL PUDDING" RECIPE.—Follow the directions on the packet for making a Sponge Roll, adding one ounce of creamed Butter to the batter. When baked, turn on to a paper sprinkled very sparingly with sugar to prevent sticking. Spread with Jam or Marmalade and roll up. Pour over the Roll, hot Jam or Marmalade, or have hot Jam or Marmalade on the table to be used as desired.

The "Royal Pudding" is particularly delicious if cut into rounds and served with Jam and Cream. If the Jam or Marmalade is used at the table for each portion served, this will allow for any remaining portion of the Roll to be used afterwards as Cake for Tea, but whether or not the Jam or Marmalade is poured over the Roll, the remainder can be used for Trifle. Serve with this Pudding, hot Custard Sauce made from Green's Custard Powder.

If preferred, a Victoria Sandwich may be made instead of a Roll, to be served in the same way.

GREEN'S
Sponge
Mixture

HAS THE

Greatest Sale

of any article

of its nature

in the World.